

Condrieu

2016

"“It boasts terrific notes of white flowers, candied lemon, tangerine, and toast. This medium to full-bodied, ripe, sexy, yet also incredibly elegant 2016 is up with the crème de la crème of the vintage.” Jeb Dunnuck, le 24 janvier 2018."



AWARDS

93-95 Pts Jeb Dunnuck
94-96 Pts Wine Advocate

Vintage

After a particularly mild winter, vines reached early maturity. The hot summer in the Northern Rhone Valley kept the vines very healthy, and the mid-harvest rains favoured a ripening without stress. The result is an aromatic profile, fresh and perhaps even more structured than 2015, making it an exceptional, incredibly deep vintage.

Grape varieties

100% Viognier

Terroir

The vineyards are located in the commune of Malleval in the southern sector of the appellation. They are at more than 300 m in altitude, with a south/south-eastern exposure. The soils are a combination of migmatite, granite and gneiss conferring exhuberant aromas and strong mineral qualities to the Viognier grapes.

Winemaking

Manual harvest between September 21st and October 1st 2016. After a short cold-soak, the alcoholic fermentation took place in vats followed by the malolactic fermentation in 275-litre oak Laurus barrels. 17 months elevage on fine lees, with a regular stirring during the first 6 months.
Production: 4 671 bottles, 13 magnums and 13 jeroboams.
Bottled on: April 26th 2018

Service & food pairing suggestions

Ravioli of langoustines – Scallops with cream and white wines
Best served at 12-14°C
Optimum maturity: 2018 – 2025